

Food Establishment Inspection Report

Score: 91.5

Establishment Name: EL RANCHO TAQUERIA

Establishment ID: 3034012346

Location Address: 613 EAST SPRAGUE STREET

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: RANCHO ORTIZ INC.

Telephone: (336) 785-9112

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/17/2022 Status Code: A

Time In: 10:55 AM Time Out: 3:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
36	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	<input checked="" type="checkbox"/>	
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	<input checked="" type="checkbox"/>	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	<input checked="" type="checkbox"/>	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL RANCHO TAQUERIA
 Location Address: 613 EAST SPRAGUE STREET
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27107
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: RANCHO ORTIZ INC.
 Telephone: (336) 785-9112

Establishment ID: 3034012346
 Inspection Re-Inspection Date: 05/17/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: jortiz927@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
rice	hot holding	126	chicken	reheated to	180			
rice	reheated to	186	cheese dip	steam unit	130			
chicken	hot holding	148	cheese dip	reheated to	180			
beans	hot holding	128	chicken	reach-in	48			
beans	reheated to	180	steak	reach-in	48			
intestines	hot holding	138	vegetables	reach-in	44			
barbacoa	hot holding	168	cooked chicken	walk-in	41			
tongue	hot holding	150	steak	walk-in	41			
pastor	cooked	178	raw chicken	walk-in	41			
tomatoes	prep unit	41	wash water	3-comp	108			
lettuce	prep unit	41	wash water	increased to	110			
pico	prep unit	41	sanitizer (ppm)	3-comp	50			
ham	prep unit	41	ServSafe	Jose Ortiz (9/9/2026)	0			
bacon	prep unit	45	seafood mix	steam unit	140			
chicken	prep unit	41						
shrimp	cooked	198						
octopus	cooked	198						
steak	inside oven	140						
steak & vegetables	inside oven	140						
chicken	inside oven	130						

Person in Charge (Print & Sign): Jose *First* *Last*
Ortiz
 Regulatory Authority (Print & Sign): Ashley *First* *Last*
Mize

Jose Ortiz

Ashley Mize

REHS ID: 2663 - Mize, Ashley Verification Required Date: 05/20/2022

REHS Contact Phone Number: (336) 830-0717



North Carolina Department of Health & Human Services

Division of Public Health Environmental Health Section Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

Establishment Name: EL RANCHO TAQUERIA

Establishment ID: 3034012346

Date: 05/17/2022 **Time In:** 10:55 AM **Time Out:** 3:00 PM

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P). New employee health policy was not provided at time of inspection. Ensure new employee health policy is provided and employees are made aware of updates. CDI-emailed to management.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf). Vomiting and diarrheal procedures not provided at time of inspection. Ensure procedures/supplies are provided at all times and employees are made aware of procedures. CDI-emailed to management.
- 15 3-304.15 (A) Gloves, Use Limitation (P), 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Employee handled raw shrimp and octopus and then proceeded to grab rice out of the microwave without changing gloves or washing hands. Discard gloves after a task is complete or any time they are damaged or soiled. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-education with employee, employee changed gloves and washed hands.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (7-204.11) (P). Bleach being used for 3-comp sanitizer and sanitizer throughout facility is not to be used for food contact surfaces, can only be used for laundry and bathroom cleaning. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(c) shall meet the criteria specified under 7-204.11. Sanitizers shall be used in accordance with the label use instructions. CDI-discontinued use of bleach being used, new bleach purchased. Will check bleach product when I come back for the verification visit.
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P). Utensils on prep line and cook line are not being cleaned at a frequency of every 4 hours or less. Clean the equipment and utensils used with TCS foods as required to avoid contamination (every 4 hours or less). CDI-education with management.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Rice, beans, cheese dip and chicken were being held too cool (126F, 128F, & 130F). All foods being held hot shall be held at 135F or above. CDI-foods reheated to 180F+.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Bacon in prep unit, chicken, steak and vegetables in tall reach-in were too warm (44-48F). All food being held cold shall be held at 41F or below. Tall reach-in was not functioning properly, management called maintenance out and reach-in unit was fixed during inspection. Improvement from last inspection. CDI-foods discarded or moved to walk-in freezer.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Ham and ham wrapped hot dogs were not date marked in the prep unit. All potentially hazardous foods, ready to eat foods, held for more than 24 hours must be date marked with day or prep or day of discard for a maximum of 7 days with day 1 being day of prep. Continue to work on date marked with potentially hazardous foods with freezing and thawing dates, improvement from last inspection. CDI-education with management, foods properly date marked.
- 35 3-501.13 Thawing (Pf). Raw beef being thawed in prep sink at a temperature of 100F with no running water. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI-education with management.
- 36 4-203.11 Temperature Measuring Devices, Food - Accuracy (Pf) One food thermometer was not functioning properly but one was working properly. Food thermometers shall be accurate to +/- 2 degrees Fahrenheit. CDI-food thermometer placed in office to be fixed.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C). Multiple containers of food were not covered. Ensure containers of food are covered when not in continuous use.
- 40 2-402.11 Effectiveness - Hair Restraints (C). At beginning of inspection two employees were seen with no hair restraints on. Effective hair restraints shall be worn at all times in food prep areas. CDI-hair restraints put on.
2-303.11 Prohibition - Jewelry (C) Jewelry being worn on wrists. Jewelry shall not be worn on wrists or fingers except for a plain smooth band.
- 41 3-304.14 Wiping Cloths, Use Limitations (C). A few wet and soiled wiping cloths being stored on prep tables & cutting boards. Wiping cloths shall either be stored in buckets of sanitizer or dry and not visibly soiled.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). Multiple dishes and cups were stacked together still wet. Ensure

adequate air drying time is provided before stacking utensils, dishes and equipment together.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). Multiple gaskets throughout facility are torn and need replaced or repaired. The shelving units in the tall reach-in unit are in poor condition and either need to be replaced or repaired. Duct tape being used on rice cooker. Equipment shall be kept in good repair.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf). Sanitizer test strips were not provided at time of inspection, provided quat test strips but facility is using bleach for sanitizer. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. A verification visit is required on 5/20/2022 to ensure test strips are provided and proper bleach was purchased to be used on food contact surfaces.
4-501.19 Manual Warewashing Equipment, Wash Solution Temperature (Pf) While actively washing the wash temperature of the 3-comp was 108F. Wash solution in a manual warewashing shall be maintained at 110F while actively washing. CDI-temperature increased to 110F.
- 49 4-602.13 Nonfood Contact Surfaces (C) Nonfood contact surfaces need detailed cleaning (gaskets, shelving units, tops of lids, ice shoot, vents, etc.). Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 54 5-501.113 Covering Receptacles (C) Dumpster door was left open. Ensure dumpster lids and doors remain closed at all times.